

Spier Vintage Selection Malbec/Cabernet Franc/Petit Verdot 2004

Veritas 2006 - Silver

International Wine & Spirits Competition 2006, UK - Silver

Concours Mondial de Bruxelles 2006 â€” Silver Medal

The wine is dark, almost black berry-skin in colour. Inviting aromas of berry fruit are complemented by whiffs of caramel, vanilla and a hint of tobacco. An abundance of berry fruit is also present on the smooth, rich palate and lingering aftertaste.

Serve with spicy red meat or smoked poultry dishes.

variety : Malbec | Malbec, Cabernet Franc, Petit Verdot

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 14.65 % vol rs : 3.3 g/l pH : 3.68 ta : 5.4 g/l

type : Red

pack : Bottle

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ageing : Enjoy now and within up to 10 years from harvest.

in the vineyard : Proximity to Ocean: 45km

Annual Rainfall: 680mm

Soil: Tukululu and Oakleaf

Average Temperature: Summer: 30Â°C/12Â°C Winter: 18Â°C/6Â°C

Trellised, 6-year-old vines planted on southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were handpicked at between 24.5Â° and 25.5Â° Baling.

in the cellar : Cold soaking for 3 days at a temperature of 14Â° Celsius ensured optimum extraction of colour and fruit flavours. Following fermentation in stainless steel tanks, specific tanks were selected to undergo malolactic fermentation in oak barrels. Fourteen monthsâ€™ maturation in a combination of American and French oak barrels broadened the flavours and added complexity and finesse.

Spier Wine Farm

Stellenbosch

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